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## **INFORMATION DISCLOSURE STATEMENT BY APPLICANT**

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Sheet 1 of 2 Attorney Docket Number 25629

## U.S. PATENT DOCUMENTS

## FOREIGN PATENT DOCUMENTS

Examiner Initials*	Cite No. <sup>1</sup>	Foreign Patent Documents	Publication Date MM-DD-YYYY	Name of Patentee or Applicant of Cited Document	Pages, Columns, Lines, Where Relevant Passages or Relevant Figures Appear	T 6
		Country Code <sup>3</sup> Number <sup>4</sup> Kind Code <sup>5</sup> (if known)				
RG	7	JP 51-142020	06-6-1976	Sane		
	8	RU 1568310	04-30-1995	Litvinenko et al.		
	9	PCT WO 2005/026739	03-24-2005	Kanner et al.		
	10	PCT WO 02/094982	11-28-2002	Kanner et al.		
	11	JP 59-091155	05-25-1984	Yoshikura et al.		
	12	JP 62-115067	05-28-1987	Inagaki et al.		
	13	FR 2818992	05-5-2002	Bidau et al.		
✓	14	PCT WO 2005/017142	02-24-2005	Weiss et al.		

\*EXAMINER: Initial if reference considered, whether or not citation is in conformance with MPEP 809. Draw line through citation if not in conformance and not considered. Include copy of copy of this form with next communication to applicant.<sup>1</sup> Applicant's unique citation designation number (optional).<sup>2</sup> See Kinds Codes of USPTO Patent Documents at [www.uspto.gov](http://www.uspto.gov) or MPEP 901.04.<sup>3</sup> Enter Office that issued the document, by the two-letter code (WIPO Standard ST.3).

<sup>4</sup> For Japanese patent documents, the indication of the year of the reign of the Emperor must precede the serial number of the patent document. <sup>5</sup> Kind of document by the appropriate symbols as indicated on the document under WIPO Standard ST. 16 if possible. <sup>6</sup> Applicant is to place a check mark here if English language

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Sheet	2	Of	2	
OTHER PRIOR ART - NON PATENT LITERATURE DOCUMENTS				
Examiner Initials	Cite No. <sup>1</sup>	Include name of the author (in CAPITAL LETTERS), title of the article (when appropriate), title of the item (book, magazine, journal, serial symposium, catalog, etc.) date, page(s), volume-issue number(s), publisher, city and/or country where published.		
RG	15	Aakermann et al. "Enzymatic Hydrolysis of Esters of Alkali Labile Carotenols", Biocatalysis and Biotransformation, 13: 157-163, 1996.		
	16	Breithaupt et al. "Carotenol Fatty Acid Esters: Easy Substrates for Digestive Enzymes?", Comparative Biochemistry and Physiology, Part B, 132: 721-728, 2002.		
	17	Zorn et al. "Enzymatic Hydrolysis of Carotenoid Esters of Marigold Flowers (Tagetes Erecta L.) and Red Paprika (Capsicum Annum L.) by Commercial Lipases and Pleurotus Sapidus Extracellular Lipase", Enzyme and Microbial Technology, 32: 623-628, 2003. Abstract, P.624, § Joining 1-h & r-h Col., § Joining P.625, 626.		
	18	Liu et al. "Enzymatic Hydrolysis, Extraction, and Quantitation of Retinol and Major Carotenoids in Mature Human Milk", Journal of Nutritional Biochemistry, 9(3): 178-183, 1998. Abstract, Fig.1, § Joining P.180, 181.		
	19	Santamaria et al. "Selective Enzyme-Mediated Extraction of Capsaicinoids and Carotenoids From Chili Guajillo Puya (Capsicum Annum L.) Using Ethanol as Solvent", Journal of Agricultural and Food Chemistry, 48(7): 3063-3067, 2000. Abstract, § Joining 1-h & r-h Cols. on P.3064.		
	20	Breithaupt "Enzymatic Hydrolysis of Carotenoid Fatty Acid Esters of Red Pepper (Capsicum Annum L.) by A Lipase From Candida Rugosa", Verl. d. Zeitschrift f. Naturforschung, 55(11-12): 971-975, 2000.		
	21	Perez-Galvez et al. "Incorporation of Carotenoids From Paprika Oleoresin Into Human Chylomicrons", Br. J. Nutr., 89(6): 787-793, 2003. Abstract.		
	22	Kanner et al. "Carotenoids Extraction From Orange Peel by Treatment With Enzymes and D-Limonene", Int. Fruchtsaft Union, 18: 219-225, 1984.		
	23	Lauridsen et al. "Hydrolysis of Tocopheryl and Retinyl Esters by Porcine Carboxyl Ester Hydrolase Is Affected by Their Carboxylate Moiety and Bile Acids", Journal of Nutritional Biochemistry, 12: 219-224, 2001.		
	24	Lindstrom et al. "Concerted Action of Human Carboxyl Ester Lipase and Pancreatic Lipase During Lipid Digestion In Vitro: Importance of the Physicochemical State of the Substrate", Biochim. Biophys. Acta, 959(2): 178-184, 1988. Abstract.		
	25	Breithaupt et al. "Carotenoid Esters in Vegetables and Fruits: A Screening With Emphasis on $\beta$ -Cryptoxanthin Esters", J. Agric. Food Chem., 49: 2064-2070, 2001.		
	26	Orlich et al. "Candida Rugosa Lipase Reactions in Nonionic W/O-Microemulsion With A Technical Surfactant", Enzyme and Microbial Technology, 28: 42-48, 2001. Abstract.		
	27	Martin et al. "Yellow Pigments of Dioscorea Bulbifera", Journal of Agriculture and Food Chemistry, 22(2): 335-337, 1974. Abstract, P.335, r-h Col., 1st §, P.337, r-h Col., 3rd §.		
✓	28	Salo-Väänänen et al. "Simultaneous HPLC Analysis of Fat-Soluble Vitamins in Selected Animal Products After Small-Scale Extraction", Food Chemistry, 71(4): 535-543, 2000. Abstract, P.535, 1-h Col., Lines 1-4, P.536, 1-h Col., last §, P.537, r-h Col., 2nd §, P.538, 1-h Col., Lines 8-10, Fig.2.		
Signature	RG-GITOMER			Considered
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